

STATEMENT OF CORRECTIVE ACTION

The following actions were taken to correct each of the deficiencies noted during the vessel sanitation inspection conducted on board Radisson Seven Seas Cruises' vessel m/v *Seven Seas Mariner* on April 26, 2001 in Port Canaveral, Florida.

TERRACE CAFÉ

Pot Wash

Item Number 1.(*) The water temperature in the sanitizing sink was 205°F, but the mounted thermometer displayed 170°F

Corrective Action Taken in Accordance with Section 7.5.2.1.1 of the VSP Manual - New thermometers were installed that are scaled in Celsius and designed to be accurate to $\pm 1.5^{\circ}\text{C}$ in the intended range of use.

Item Number 2.(*) Steam produced in the sanitizing rinse sink was condensing on the air supply vents on the deckhead.

Corrective Action Taken - The engineering department has adjusted the sanitizing rinse sink-heating element to insure that steam release be minimized

Dishwash

Item Number 3. (*) Cleaned plates, bowls, and other dishes were stored upright in the clean storage racks, so the food contact surfaces were exposed to contamination.

Corrective Action taken in accordance with Section 7.5.7.3.2 of the VSP manual - All utility personnel has been instructed to observe proper storing procedures for clean utensils and equipment. It has been stressed that all clean equipment and utensils shall be stored in a self-draining position that promotes air-drying.

Item Number 4. (*) Oversplash from the glasswash machine drain sink was causing water to pool on the deck beneath the clean dish racks, exposing items stored on the lowest shelf to splash.

Corrective Action Taken - A drain deflector was installed to prevent the oversplashing of wastewater from the washing machine tank.

Buffet

Item Number 5. (*) A side shield was missing along the port and starboard ends of the service line sneeze shield and also in the center line section.

Corrective Action Taken - Additional sneeze shields were installed to conform to new-building regulations.

Item Number 6. (*) The coving along all the deck to waiter station and deck to front buffet counter junctures was not a minimum 9.5 mm radius.

Corrective Action Taken - This item was added to the dry-docking specification as a guarantee item for the guarantee dry-dock in 2002. However, temporary repairs were made by the new-building contractor who originally installed the waiter stations and the buffet counters.

Cheese Cart

Item Number 7. (20) Gorgonzola, Boursin, Nectarine, Munster, and Apanzola cheese blocks were on display with no internal refrigeration source in a cheese cart. The internal temperature of the cheeses ranged from 52-65°F. There was no written plan in place detailing a time management system for these or any other potentially hazardous foods.

Corrective Action taken in accordance with Section 7.3.5.3.5 of the VSP manual - A time as public health control system for ready-to-eat potentially hazardous foods was implemented on board the vessel.

General

Item Number 8. (*) Handwash stations throughout the galley, buffet, and warewash areas did not have signs stating "Wash Hands Often".

Corrective Action Taken in accordance with Section 7.7.1.1.7 of the VSP manual - The missing signs were installed.

Potable Water

Item Number 9. (*) The daily calibration of the bridge analyzer/recorder was not documented on the chart or in a separate log.

Corrective Action Taken in accordance with Sections 5.5.1.2.1 and 5.5.1.2.2 of the VSP Manual - The officer in charge was instructed to ensure that the calibration of the residual halogen analyzer is properly documented in the designated logbook.

Item Number 10. (*) There was no comprehensive cross-connection control program in place.

Corrective Action Taken - The cross-connection control program has been added as an item to the planned maintenance system PMS.

Integrated Pest Management (IPM)

Item Number 11. (*) There were no records certifying that the second officer was sufficiently trained to apply restricted use pesticides.

Corrective Action Taken - IPM training and hand-over logs were implemented.

Whirlpool Spas

Item Number 12. (*) The health risk sign at the spas did not warn against use by persons who were immunocompromised.

Corrective Action Taken in accordance with Section 6.4.1.1.3 of the VSP manual - New whirlpool signs have been installed, mentioning specifically immunocompromised persons.

Medical

Item Number 13. (*) The standardized gastrointestinal illness log onboard did not cover all the data elements, including crew position, listed in the VSP operations manual 2000.

Corrective Action Taken in accordance with Section 4.1.2.1.4 of the VSP manual - A log, covering all required data elements, was implemented.

Item Number 14. (*) There was no identification of crew members with gastrointestinal illness symptoms up to 3 days prior to boarding the ship.

Corrective Action Taken in accordance with Section 4.1.1.1.2 of the VSP manual - While the ship's medical staff is instructed to ensure that crew members with GI symptoms up to three days prior to boarding the vessel are reported, it is often difficult to have crew members to admit that they had GI symptoms up to three days before boarding the ship.

Comment

Item Number 15. (*) The management and knowledge displayed by the potable water system and pool/spa system staff was excellent.

No corrective action required

Food Sanitation - General

Item Number 16. (*) Poor knowledge of proper dishwashing, food protection in storage/display, glove use, and dishware, storage was noted in various areas by both workers and their supervisors.

Corrective Action Taken - The comprehensive training program has been implemented to properly train all employees in food safety as it relates to their assigned duties.

Main Galley - Cold Pantry

Item Number 17. (*) Workers handling ready-to-eat foods were observed washing their gloved hands between work with food items.

Corrective Action Taken - All food service personnel was instructed on the proper wearing and changing of gloves.

Furthermore, proper hand-washing practices were stressed to all personnel.

Item Number 18. (*)One worker was noted washing, rinsing, and sanitizing a knife in the three buckets.

Corrective Action Taken - Food service and cleaning personnel were reminded that the three bucket system is designated for the cleaning of food and non-food contact surfaces of equipment which must be cleaned in place, and that utensils must be cleaned and sanitized in either a dishwashing machine or a three-compartment sink.

Main Galley - Hot Galley

Item Number 19. (*)The door to the galley was open to a corridor and the corridor door was open to the outside. No insect barrier was provided.

Corrective Action Taken in accordance with Section 8.2.1.1.2 of the VSP manual - Galley personnel were instructed to keep closed all doors leading from the galley to the outside or service corridors. Moreover, we are currently looking into the installation of an insect air barrier.

Main Galley - Blast Chiller

Item Number 20. (*)Raw chicken was found on the top shelf of the blast chiller and ready-to-eat canapés and salad on the lower shelves.

Corrective Action Taken in accordance with Section 7.3.3.2.1.1 of the VSP manual - All food service personnel were instructed to ensure that all food be protected from cross contamination by physically separating raw animal foods during storage, preparation, holding, and display from raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as vegetables, and cooked ready-to-eat food; so products do not physically touch, and so as to prevent dripping of one product into another.

Main Galley - Hot Galley

Item Number 21. (20) The large hand-held blender was not designed for easy cleaning. The blender head could not be disassembled without the use of tools.

Corrective Action Taken in accordance with Section 7.4.2.2.1 of the VSP manual - The hand-held blender in question was replaced with a model that is designed for easy cleaning.

Main Galley - Pastry

Item Number 22. (*) There was a plastic cooler with ice cream containers inside stored directly on the deck.

Corrective Action Taken in accordance with Section 7.3.3.5.1 of the VSP manual - Food service personnel were reminded to ensure that food shall be protected from contamination by storing food in accordance with Section 7.3.3.5.1 of the VSP manual.

Main Galley - Pot Wash

Item Number 23. (26) There was a small grater soiled with food residue stored on the clean storage rack.

Corrective Action Taken in accordance with Section 7.5.5.1.1 of the VSP manual - Utility personnel were reminded to ascertain that food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Preparation Room - Bakery

Item Number 24. (*) There was corrosion present at the base of the floor mixer where it joined the stainless steel foundation.

Corrective Action Taken in accordance with Section 7.4.1.1.9 of the VSP manual -
The company who originally installed the equipment corrected this item.

Preparation Room - Pot Wash

Item Number 25. (26) Numerous soiled sheet pans were stored as clean.

Corrective Action Taken in accordance with Section 7.5.5.1.1 of the VSP manual - Utility personnel were reminded to ensure that food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Preparation Room - Butcher Shop

Item Number 26. (26) The meat grinder was soiled with food debris and stored as clean.

Corrective Action Taken in accordance with Section 7.5.5.1.1 of the VSP manual - Utility personnel were reminded to ascertain that food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Item Number 27. (*) The salmon used for gravlax was not certified parasite free, nor was it frozen to a safe temperature and time.

Corrective Action Taken in accordance with Section 7.3.4.2.1 of the VSP manual - The F&B Manager and Executive Chef were instructed to ensure that ready-to-eat raw, raw-marinated, partially cooked, or marinated-partially cooked fish other than molluscan shellfish must be frozen throughout to a temperature of -20°C (-4°F) or below for 168 hours (7 days) in a freezer or -35°C (-31°F) or below for 15 hours in a blast freezer, or acquired from a food processing plant supply certified parasite free ready-to-eat raw fish or molluscan shellfish.

Crew Galley

Item Number 28. (24) The final sanitizing rinse water of the in-use pot wash sinks was measured at 162°F.

Corrective Action Taken in accordance with Section 7.5.6.1.1 of the VSP manual - The Sanitation Officer was instructed to ensure that utility personnel is trained and instructed to maintain the final rinse temperature for a manually operated

ware washing facility at 77°C (171°F), and that the food-contact surface shall be immersed for at least 30 seconds.

Food Service - General

Item Number 29. (*) The mounted thermometers on most of the final sanitizing rinse sinks on the 3 sink arrangements were out of calibration. The calibration error ranged from 12 - 20 °F.

Corrective Action Taken in accordance with Section 7.5.2.1.1 of the VSP manual - The thermometers were replaced with units that are scaled in Celsius and designed to be accurate to $\pm 1.5^{\circ}\text{C}$ in the intended range of use.

Item Number 30. (*) Numerous food areas had insect lights designed to attract flying insects and trap them on glue strips inside. In some areas these lights were mounted over food preparation and storage counters or over clean utensil storage areas.

Corrective Action Taken - some of insect lights were moved to locations where they cannot contaminate food preparation surfaces or surfaces of cleaned dishware, equipment, or utensils.